

SUTHERLAND

VINEYARDS

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Sutherland Syrah 2010

This Shiraz was aged in French oak barrels for 18 months. This wine is tasty and complex; showing black berry flavours with great texture on the palate. There are blackcurrant and fynbos aromas on the nose. Will reward cellaring.

MATURATION

Will develop well for 5 years.

FOOD PAIRING

The spicy character of this wine lends itself to stews and grilled beef.

WINEMAKER'S COMMENTS

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VITICULTURAL PRACTICES

Varietal	Shiraz
Root stock	101-14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2004, 2005
Plant density	2353 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur
Yield	15 t/ha
Irrigation	Supplementary drip
Vintage	A cooler vintage with small spells of rain, resulting in a later-than-usual start to the harvest. The harvest was also longer than usual. Overall it was a very good year, with elegant and concentrated flavours.
Picking date	11 March 2010
Grape sugar	25.41 °B
Acidity	4.98 g/l
pH at harvest	3.52

WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into stainless steel tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	18 months in barrel. 35% new French oak, balance 3rd and 4th fill barrels

WINE DETAILS

Residual sugar	1.6 g/l
pH	3.59
Total acid	5.6 g/l
Alcohol	15%
Maturation	2014 - 2020